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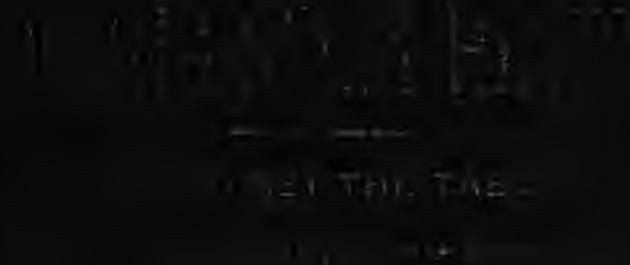


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Frances A. Rand.

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Marie A. Rand
DINING-ROOM HINTS.

HOW TO SET THE TABLE.

WHAT TO HAVE READY ON
THE SIDE-TABLE.

THE ORDER OF SERVING.

BY

A "KING'S DAUGHTER."

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DEDICATION.

To the memory of my mother, to whom I owe my earliest aspirations towards
house-keeping and home-making.

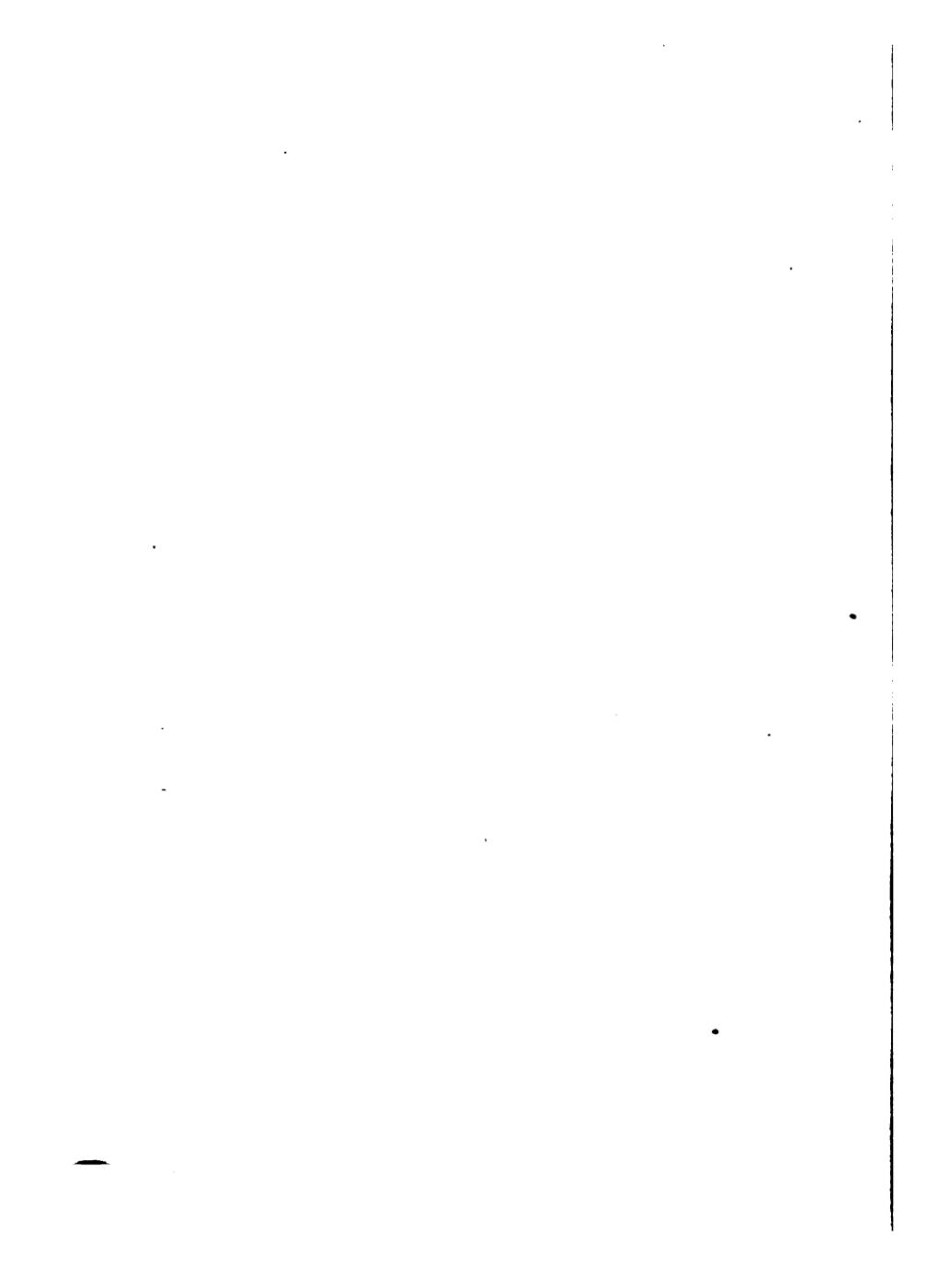


PREFACE.

SOLOMON says of a *virtuous woman*, "She openeth her mouth with wisdom, and in her tongue is the law of kindness; she looketh well to the ways of her household, and eateth not the bread of idleness." To open the mouth with wisdom one must know a thing well herself, and then only can she direct others. When engaging a woman to help in the household, know well yourself what you expect of her and state clearly—are you willing to do such and such work for so much? It is a business agreement—the one who accepts the situation is bound to perform the work, and the one who engages her is bound to pay. The method of performing the work varies in different families, so, until the routine is understood, the housekeeper, with "the law of kindness," should be willing to direct and show the way she wishes the work done. If the one employed proves herself *mistress of the situation* (not servant, or serving her work, but mastering it for the housekeeper, therefor), a helper, the machinery of the house will run smoothly, and there will also be time for rest and recreation. If the one employed cannot accomplish that which is expected (observing still "the law of kindness") she should be dismissed, or resign the situation and look for another where there is not so much expected, and where, doing faithfully as far as she does know, she will fit herself gradually for a more advanced position; and housekeepers should do all in their power to develop the latent talent of their working sisters, and to encourage them to right thinking and so to right acting.

Trusting this little book will be a help to the inexperienced housekeeper and waitress, I send it forth "In His Name."

A "KING'S DAUGHTER."



EXPLANATORY NOTES.

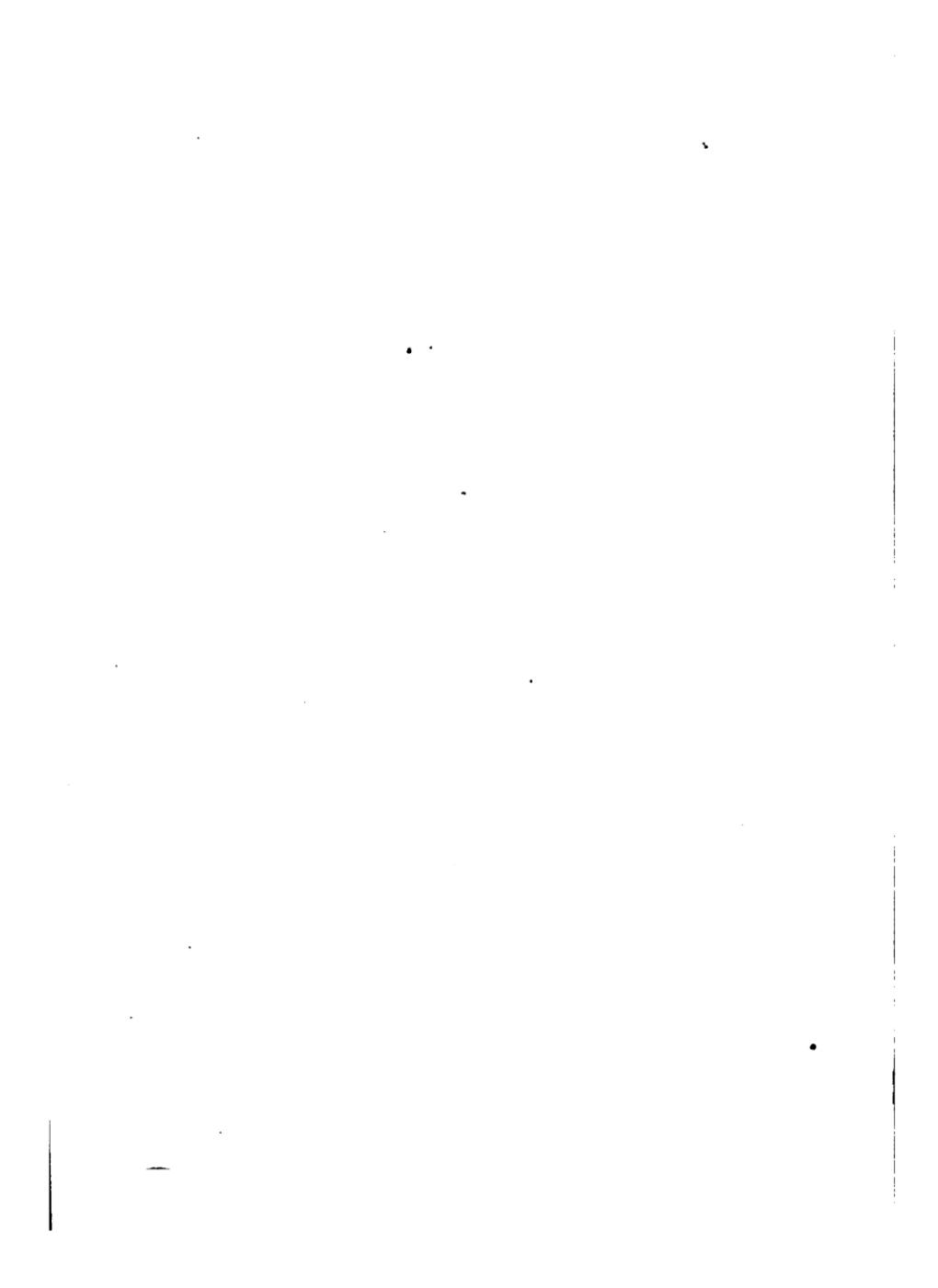
The following pages are designed not only to help the housekeeper, but, also, as a reference and guide which the waitress may keep before her while serving each meal. At the left of the pages are arranged the order in which each thing should follow the other, and at the right of the pages are the details as to the use of them. Directions for each meal are divided under three heads :

How to set the table.

What to have ready on the side-table.

The order of serving.

If these directions are quickly and carefully followed, the waitress will have no difficulty, and she will not have to be prompted.



BREAKFAST.

HOW TO SET THE TABLE FOR BREAKFAST.

COTTON-FLANNEL TABLE COVER	Under linen cover.
TABLE CLOTH	On straight and smoothly.
NAPKINS	At the right, close by the plates.
FRUIT PLATES	At each person's place.
DOYLIES	On fruit plates, straight and smooth.
FINGER BOWLS	On doylies, and filled not more than half full of water.
FRUIT KNIVES	Right side of finger bowls, on the fruit plates.
FRUIT	In the middle of the table, or if there is a plant, or if there are flowers in the middle, have the fruit on side table and pass it from there.
PICKLES BREAD—cut thin BUTTER DISH BUTTER KNIFE SYRUP CUP (if syrup will be needed)	Arrange tastefully on table.
INDIVIDUAL BUTTER PLATES	At right side just over the plates.
INDIVIDUAL SALT CELLARS	At right side just over the plates.
PEPPERMINT BOTTLES	At corners and at each side of the table.

GOBLETS, or TUMBLERS	At right side of each plate.
FORKS	As many as there will be courses requiring a fork, place at left side of fruit plate, on the table.
KNIVES	As many as there will be courses requiring a knife, place at right side of fruit plate, on the table.
TRAY FOR COFFEE SERVICE	If a tray is used for the coffee service, always have a clean doylie on it, place in front of the Lady-of-the-house, leaving just room enough for her plate, butter plate, &c.
VICE	
SUGAR BOWL and TONGS	
CREAM PITCHER	
SLOP BOWL	
SPOONS, CUPS and SAUCERS	On the tray.

BREAKFAST.

WHAT TO HAVE READY ON THE SIDE-TABLE.

DESSERT PLATES	For oatmeal, hominy, etc.
SAUCE PLATES or SAUCERS	Place on dessert plates.
DESSERT SPOONS	Place on dessert plates at the right.
ICE PITCHER	Filled with iced water.

TRAY	With which to serve, have a clean doylie on it.
TABLE-SPOONS	Enough for each thing to be served requiring a table spoon and a few extra ones. In case one should fall never use it, until it has been wiped off; it is better if possible to use another, the same with knives and forks, etc.
EGG GLASSES, standing in sauce plates with egg spoons at right	Give to each person before passing the eggs.
CARVING KNIFE CARVING FORK STEEL (for knife)	Steel knives should be used for meat, silver for fruit, salad, griddle cakes, etc.
FORKS	Have the plates warmed for the hot courses, cold for lettuce, etc.
DESSERT-SIZE PLATES	Extra ones in case they be needed.
SALAD	For salad, griddle cakes, etc.
SALAD FORK and SPOON	
VINEGAR OIL MUSTARD HORSE-RADISH CATSUP WORCESTERSHIRE Sauce EXTRA BUTTER in dish	Have always ready in case they should be required.

POWDERED SUGAR For oatmeal, hominy, etc.
SUGAR SIFTER
CREAM PITCHER
BREAKFAST PLATES Warmed.

BREAKFAST.

ORDER OF SERVING BREAKFAST.

Before the family assemble place on each individual butter plate a butter ball.

FILL GOBLETS or TUMBLERS With iced water and a piece of ice; when all are ready pass the fruit.

FRUIT While this is being eaten bring to the side table the oatmeal etc., and hot buttered toast.

After removing fruit plates, finger bowls, etc., to pantry,

GIVE EACH PERSON A PLATE ARRANGED WITH SAUCER AND SPOON

PASS THE OATMEAL Be sure and not forget the large spoon, for the dish.

PASS SUGAR AND CREAM On serving tray at the same time.

PASS THE TOAST

While these are being eaten bring to the tray, in front of the Lady-of-the-house,

COFFEE (and Tea or Chocolate)

HOT MILK

PASS EACH CUP

As the Lady prepares it.

Bring to the side table (from which they should be passed) the meat, vegetables, biscuits, muffins, eggs, etc. (If they are afterwards placed on the table as some prefer, care should be exercised to keep them in place and straight.)

REMOVE OATMEAL PLATES

If there is carving to be done, place in front of the Gentleman-of-the-house,

THE MEAT PLATTER

CARVING KNIFE

CARVING FORK

STEEL

BRING BREAKFAST
PLATES

One at a time, on tray, to the gentleman for the meat, and then pass to each person and then pass from the side-table, (not forgetting to place with each the proper fork or spoon, etc., with which to serve,))

THE VEGETABLES,
EGGS,
BISCUITS, MUFFINS, Etc.

CRESSES, CUCUMBERS, or LETTUCE Are served at breakfast at the same time with the meat on dessert-size plate with extra fork and silver knife.

GRIDDLE-CAKES, WAF-
FLES, Etc.

Are generally served as a separate course, give each person a fork and silver knife unless already arranged on the table. Have the plates warm.

SYRUP, HONEY and POW-
DERED SUGAR.

After passing the griddle cakes, give to each one, as quickly as possible,

Pass them (all on tray at the same time), and see that each one has butter, iced water, &c.

Always pass each thing at the left side of each person, serving the ladies first.

LUNCH.

HOW TO SET THE TABLE FOR LUNCH.

COTTON-FLANNEL COVER	Under linen table-cloth (or, with polished table top, a fancy linen or silk square is some times used in the centre, and doylies to match, under each plate instead of table-cloth).
TABLE-CLOTH	
NAPKINS	At right.
FRUIT DISH	Or plant in centre of the table.
INDIVIDUAL BUTTER PLATES	At right on table just above the plates.
INDIVIDUAL SALT CELLARS	Left side of butter plates.
GOBLETS or TUMBLERS	Right side of plate and filled with iced water and ice.
FORKS	Left side.
KNIVES	Right side, and as many of each as there are to be courses, requiring them.
RED and BLACK PEPPER	At corners and at each side of the table.

HOT-WATER KETTLE	Filled with boiling water and lamp filled with alcohol and lighted.
TRAY FOR TEA SERVICE	
TEA-POT	
TEA-CADDY	
COLD MILK	
SUGAR and TONGS	In front of the Lady-of-the-house.
SLOP BOWL	
TEA SPOONS	
TEA CUPS and SAUCERS	
PICKLES	
JELLY	
BUTTER DISH AND EXTRA BUTTER BALLS AND BUTTER KNIFE	
CAKE	
PRESERVES and SPOON	Have arranged tastefully about the table.
BREAD (cut thin)	
OLIVES	
SALT NUTS	
CRACKERS	
CHEESE	

LUNCH.

WHAT TO HAVE READY ON THE SIDE-TABLE.

PLATES	For extra courses.
KNIVES	
FORKS	Both steel and silver.
DESSERT PLATES	
SAUCE PLATES	On dessert plates.
SPOONS	On dessert plates, for pudding, preserves, etc.
TABLE-SPOONS	To serve anything requiring one.
ICE PITCHER	Filled with iced water.
TRAY	With clean doylie, on which to pass things.
VINEGAR	Ready if required.
OIL	
MUSTARD	
HORSE-RADISH	
CATSUP	
WORCESTERSHIRE SAUCE, &c.	

LUNCH.

HOW TO SERVE LUNCH.

WARM BREAKFAST-SIZE PLATES	Place in front of each person.
MEAT, etc., etc.	Pass to each one.
TO CLEAR THE TABLE FOR DESSERT	If extra courses, remove soiled plates, knives and forks give clean ones and serve the same as at breakfast.
CRACKERS and CHEESE.	Take away butter plates, pepper, salt, bread, jelly, pickles etc., leaving crackers, cheese, cake, preserves, on the table (olives and salt nuts may also remain).
PRESERVES and CAKE	Give to each one a dessert size plate and silver knife for the,
FINGER-BOWLS	Give to each one a plate arranged with saucer and spoon.
FRUIT	Arranged with fruit plate, doylee and knife, as for fruit at breakfast.
	Always pass each thing at the left of each person, serving the ladies first.

LUNCH PARTY.

Serve the same as for a dinner party only in the middle of the day. Some courses may be omitted, and the soup or bouillon is generally served in cups instead of in soup plates.

(SEE DINNER PARTY).

DINNER PARTY.

HOW TO SET THE TABLE FOR A DINNER PARTY.

**COTTON-FLANNEL
COVER** **Under linen table cloth.**

LINEN TABLE-CLOTH Straight and smooth

CENTRE PIECE OF FANCY LINEN OR SILK, etc. In middle of the table, and perfectly straight.

BON-BONS

CANDIED FRUIT

MOTTOES

WAFERS tied with Ribbons

CANDIED GINGER

CANDIED STRAWBERRIES

CANDIED ROSE-LEAVES

CANDIED VIOLETS

FIGS

PRUNES

NUTS

RAISINS

JELLY

FANCY CAKE

SALT NUTS

CELERY

OLIVES

Arrange tastefully about the table.

FRUIT

On the table, or served from the side table.

FLOWERS

In the centre of the tables, or in vases on different parts of the table, or both.

FLOWERS, CORSAGE-BOUQUETS

For each Lady tied with ribbon the color you wish to have predominate

FLOWERS, BUTTON-HOLE BOUQUETS

For the gentlemen.

FAIRY LAMPS and FERNS Also make a pretty table decoration.

CANDELABRAS

Each side of the centre piece, or on two corners, diagonally opposite each other, the candles and shades may match the color of the ribbon used.

DINNER-SIZE PLATES

At each place to be removed after the oysters and soup have been served.

KNIVES

At right of each plate and as many as there are to be courses requiring a knife.

FORKS	At left of each plate, and as many as there are to be courses requiring a fork. The oyster forks on the left, farthest from plate, as they are to be used first.
SOUP SPOONS	At the right of each plate, outside of the knives.
NAPKINS	Laid on the knives.
PIECES OF BREAD about one inch and-a-half thick, also, Finger Rolls tied with ribbons, and Dinner Cards with the names of the guests.	Place on the napkins,
GOBLETS or TUMBLERS	At right of plates.
WINE GLASSESS	As many kinds as there are to be kinds of wine; arrange in order at right of plate.
INDIVIDUAL BUTTER-PLATES	Place over dinner plates a little to the right, (some do not serve butter at dinner, but it is generally preferred).
INDIVIDUAL BUTTER-KNIVES	If these are used, place the end of blade on the edge of butter plate.
INDIVIDUAL SALT-CELLARS	Side of the butter plates a little to the left.
PEPPER BOTTLES	Red and black pepper at the corners and at each side of table.
DECANTERS OF SHERRY WINE and CLARET	

DINNER PARTY.

WHAT TO HAVE READY ON THE SIDE-TABLE.

TRAY	With which to serve.
PLATES	For the different courses.
KNIVES and FORKS	Extra ones in case they should be required.
TABLE-SPOONS	With which to serve vegetables, &c.
FISH KNIFE	With which to serve fish.
FISH FORK	
SPOONS, etc.	For entrées.
CARVING KNIFE	
CARVING FORK	
STEEL	If the carving is to be done on the table. It is generally done in the pantry, and the platter passed, or a portion served on each plate from pantry.
SPOONS	For sorbet, which should be passed to each person on a saucer, with lace paper, and spoon at right side.
CRUMB SCRAPER and SOUP PLATE or TRAY	With which to take off the crumbs.

ICE-PITCHER	Filled with iced water.
BOWL and LADLE	For cracked ice to replenish glasses.
VINEGAR	
OIL	
MUSTARD	
HORSE-RADISH	
CATSUP	
WORCESTERSHIRE SAUCE	In case they should be required.
CRACKERS	On a plate with doylie, or they may be served from a cracker jar.
EXTRA BREAD	
CHEESE	In cheese dish with knife or cheese scoop, have a doylie on the dish.
PLATES and SILVER KNIVES	Place at each place before serving crackers and cheese.
PLATES and FORKS	If pie is to be served.
PUDDING DISH	
PUDDING PLATES	
DESSERT SPOONS	If pudding is to be served.
ICE-CREAM PLATTER	
ICE-CREAM PLATES	
DESSERT PLATES	If ice cream is to be served ; place ice cream plates on dessert plate with the spoon at the right.

Pie, pudding and ice cream may be served by the Lady, when one plate at a time should be brought to her; or they may be served from the pantry.

FINGER BOWLS

FRUIT PLATES

DOYLIES

Place the doilies on the fruit plates straight, fill the finger-bowls not more than half full of water.

FRUIT KNIVES

At right of finger-bowls.

NUT-PICKS

At left of finger-bowls.

**AFTER-DINNER COFFEE
CUPS and SAUCERS**

SMALL COFFEE SPOONS

TRAY

SUGAR BOWL and TONGS

CREAM PITCHER

CREAM LADLE

Place coffee spoons on the saucers at the right of the cups, and turn the handles of the cups also to the right; pass them on a tray, and at the same time the sugar and cream.

CIGARS

On a fancy plate or in the box.

CIGAR-LAMP

Place on table (lighted), or pass with the cigars.

DINNER PARTY.

Before announcing dinner see that all the necessary dishes, plates, etc., are in readiness, the goblets filled with iced water and ice, a butter-ball on each individual butter plate, the bread, rolls, cards, flowers, etc., at each place, the oysters or clams ready on the plates, a piece of lemon on each plate (some prefer to have the oysters already on the table; if so place the oyster-plates on the plates already on the table).

See that the olives, nuts, candies, etc., etc., are in their places, and the spoon, etc., with which each is to be served. Have the candles, lamps and gas lighted, and the chairs straight and in front of each place.

(Pass everything at the left of each person, serving the ladies first.)

When all is ready, go quietly to the Lady-of-the-house and say, "Dinner is served, Mrs. ____."

When all are seated, serve as follows:

DINNER PARTY.

HOW TO SERVE A DINNER-PARTY.

RAW OYSTERS, or CLAMS Serve with these (placing them at the same time on the tray,) crackers and red and black pepper.

SHERRY WINE

Serve while the oysters are being eaten.

Remove the oyster plates and forks, and leave the plates that are under them.

SOUP

Place in front of the Lady of-the-house, and pass each plate to her, or serve from the pantry.

Have the plates ready.

SHERRY WINE

While the soup is being taken, and see that all have bread, butter and water. Bring to the side-table the fish plates.

Remove the soup plates and the plates under them.

FISH

FISH SAUCE

Serve sauce to each one as soon as the fish is given.

CUCUMBERS

May be served on same plate with the fish, or a small plate (sauce plate) may be given to each one for them, before the fish is served; place them in this case at the left of plates.

WHITE WINE

While the fish is being eaten.

See that all have bread, butter, water, and place radishes, olives, salt-nuts and celery on tray, and pass them together; return to the same places from which they were taken, so that the table will remain in order.

Remove the fish plates

ENTRÉES

Any number of courses of these (such as croquettes, sweet breads, terrapin, patties, lobster, etc) may be served, Place a plate before each person and pass the dish, or they may be served from the pantry on each plate.

BURGUNDY, or CLARET
WINE

And any other wines may be served with the entrées.

Again see that they all have bread, butter and water, and again place the celery, radishes, salt nuts and olives on the tray and pass all together; return them to proper places.

SORBET (ice)

Having removed the entrées plates, bring to each person an ice arranged on dessert plate or saucer with lace paper and spoon. The ice is often served in glasses made for the purpose, or in nougat cups.

See that all have bread, butter and water, and having removed the sorbet, bring to the side-table the vegetables to be served with the roast (beef, venison, lamb, turkey or filet,) and warm plates. Three vegetables are sufficient, and kinds should be selected that will go well with the meat.

ROAST

Place the platter in front of the Gentleman-of-the house if he is to carve, and take one plate at a time to him. The roast may be served, a portion on each plate, from the pantry.

VEGETABLES

Take a dish in each hand, offering first one and then the other to each person; the third vegetable may be passed with the gravy.

GRAVY

Again see that all have bread, butter, water, salt, nuts, olives, radishes, celery, etc.

CHAMPAGNE	Is sometimes served in a cut glass pitcher, but generally right from the bottle. Place a doylee around the neck of the bottle to catch the drops, and pour slowly into the glasses.
GAME	Remove the meat plates.
JELLY	
LETTUCE	Bring plates with game already on them to each person, then serve the jelly (on same plates). Extra forks and dessert size plates should be given each one with the lettuce; place at the left of the game plates.
CHAMPAGNE	Fill the glasses.
	Remove the game and lettuce plates.
SALAD	Give each person a plate and pass the salad (chicken, lobster, vegetable, salmon, etc.)
	See that all have bread, butter, water, olives, salt, nuts, radishes and celery.
CLEAR THE TABLE	Take off the salt, pepper bottles, individual butter plates, the celery and radishes (the salt nuts, olives, wine and wine glasses and goblets may remain.)

SCRAPE OFF THE CRUMBS

With crumb scraper or crumb brush, into a tray or soup plate.

CRACKERS and CHEESE

Give a plate and silver knife to each person, and pass the crackers and cheese. (Hot buttered crackers, toasted, are nice with cheese.)

PIE

Dessert plates and forks to be used only.

PUDDING

Saucers on dessert plates and spoon at the right.

Whether pudding or pie, place in front of the Lady-of-the-house, and bring one plate at a time to her, until all are served. They may also be served from the pantry.

ICE-CREAM

Give to each one with his ice cream.

CAKE

Place the ice cream plates on dessert plates, with the spoon at the right, The ice cream may be served by the Lady-of-the-house or from the pantry.

STRAWBERRIES or PRESERVES

Are sometimes served on same plate with the ice cream.

FRUIT**NUTS****WAFERS****CANDIES****MOTTOES**

Having removed the ice cream plates bring to each person a fruit plate with doylie and finger-bowl (the finger-bowls not more than half full of water and sometimes with a flower or geranium leaf floating in each of them); have a fruit knife on the right side of fruit plates and a nut pick on the left. Pass the fruit first and then the candies, nuts, etc., two or three on the tray at once.

COFFEE

Pass in small after dinner coffee cups and at the same time the sugar and cream to each person (whipped cream is nice). Sometimes the coffee is served to the Ladies in the parlor, the gentlemen remaining at the table, take their's with their cigars.

CIGARS**LIGHTED CIGAR LAMP**

Bring to the table while the gentlemen stand and the ladies pass from the dining-room, they will then resume their seats and enjoy their coffee and cigars.

COGNAC or CORDIALS May be served to both ladies and gentlemen.

The waitress should not leave the dining-room until all rise from the table, unless directed otherwise. She should be quick to see the wants of every-body, so that nothing will have to be asked for.

TO SERVE DINNER ORDINARILY.

To serve dinner ordinarily, serve the same as for a dinner party, with as few courses and as few things to ornament the table as one chooses. It is well, always, to insist upon having the dinner well served, then it will be a pleasure to entertain one's friends at dinner; and the hostess will feel no anxiety, when only a few courses are added and finer table appointments used converting the every day family dinner into a social occasion.

THE WAITRESS SHOULD
BE PROVIDED WITH
BLACK DRESS,

Plainly made with sleeves arranged so they can be unbuttoned to the elbow to turn up while washing dishes or preparing anything before the meal that might soil them. The black dress always should be worn at dinner, but a fresh calico may be substituted at lunch and breakfast, (not at lunch party).

COLLARS	Fasten to dress sleeves with a small black safety pin.
CUFFS	
QUIET SHOES or SLIPPERS	Always fresh and clean and strings nicely arranged.
APRONS AND CAPS	
LARGE GINGHAM APRON	To protect white one while working.
NO JEWELRY NOR RIBBONS,	Though a simple breast-pin may be worn. Any right minded girl will see that this costume goes with the position of first-class waitress (as does the livery with the position of coachman and footman and evening dress or livery with the position of butler). Where first-class service is expected, you will find attention given to these details, and it is rather a mark of non capacity to be without them, than lowering, as some girls seem to think, to wear them. While they are with their friends, they can dress as they like, but when at work they should dress in accordance with the position and be proud to do so, and thus help their ignorant sisters who have false notions.
GLASS AND DISH TOWELS,	At least half a dozen of each, so half can be in use and the other half clean and ready for use

TWO DISH-RAGS	The sink should be kept clean, and
A CLOTH FOR THE SINK	perfectly free from grease, so as not to breed bugs.
ROLLER TOWELS	For the hands.
DISH-PAN	For rinsing dishes.
TRAY	For draining glasses, etc.
SOAP	
SAPOLIO	For cleaning steel knives, the sink, etc.
SILICON	
SOFT CLOTHS	
CHAMOIS SKINS	
BRUSHES	For cleaning the silver. Wet some of the silicon with a little cold water in a soap dish, rub it on the silver and as soon as each piece is clean wash it well in very hot water; dry with the soft cloth and polish well with the chamois skins.
TWO SMALL TIN PAILS	One for the scrapings from the plates, etc. (which should be, after each meal, immediately emptied into the garbage barrel), the other to carry ice for the ice pitcher and glasses.
ICE-PICK	
BREAD BOARD	
BREAD KNIFE	
BUTTER PADS	
CORK SCREW	
CAN OPENER	

LEMON SQUEEZER
NUT CRACKER
TORCH
DUST-PAN
WHISK BROOM
CARPET SWEEPER
DUSTERS
NAPKINS
DOVLIES
TABLE-CLOTHS
TWO COTTON FLANNEL TABLE COVERS

The waitress should have a list of the foregoing articles, as well as of the china, glass and silver in her care, and see to it that every thing is in order and in the place where it belongs. After each meal, before going to her own meal, she should clear the table carefully, placing the glass all together, the silver by itself ready to wash, the china, also, by itself, after scraping each piece clean. Scrape the crumbs from the table. If the tablecloth is to be used again, fold in exactly the same creases, so it will look fresh when next used (should there be a spot on it, place a bowl under the spot and pour boiling water from the kettle over it, rub the stain out without disturbing the rest of the cloth, and iron it, drying it at the same time with a hot iron.) If the napkins are to be used again they also should be folded in the same creases and put away in the order in which they are taken from the table (starting, say, from the left side of the Lady's chair at the end of the table), so she will know where each belongs, and every one will have his own napkin when next used. With care, three or four table cloths will last a week, and it is a good plan to give clean napkins

every night at dinner, using them the next day at breakfast and lunch. Always give guests clean napkins at every meal. After the cloth is removed brush up the crumbs around the table, place the chairs around the table (straight and at equal distance from each other) and put on the colored table cover. In order that the fruit may not spoil, it is well for the waitress to make a point of putting it in a cool place when she goes to her meal and at the same time she should take her pail of plate scrapings, as this should never be allowed to stand a moment longer than necessary. The pail should be washed out and brought up to the pantry and put in its place when the waitress comes from her meal to wash the dishes, which should be done in the following order :

WASH THE SILVER	In hot soap-suds ; have clear hot water ready in rinsing pan, and rinse each piece ; dry quickly and put it away. Have a day for special polishing.
WASH THE GLASS	In the same way, and polish with dry towel.
WASH THE CHINA	The plates, cups, saucers, &c., that are not greasy, first, and while they are draining wash the greasy pieces in very hot water, with soap, and rinse well each piece. Dry first the piece washed first ; the towel will not then get wet so quickly.
CLEAN the STEEL KNIVES	With sapolio, and never put the handles in water, but wipe clean with damp dish rag and dry quickly.

**HANG UP THE GLASS AND
DISH TOWELS TO DRY.**

A folding hand towel rack is good for
the purpose.

**WASH ALL THE GREASE
FROM THE DISH-RAG,
AND HANG IT UP TO
DRY.**

**CLEAN THE SINK CARE-
FULLY.**

Never allow any bits of food, seeds,
etc., to go into the pipe. Wipe the
sink dry, with the cloth provided
for the purpose.

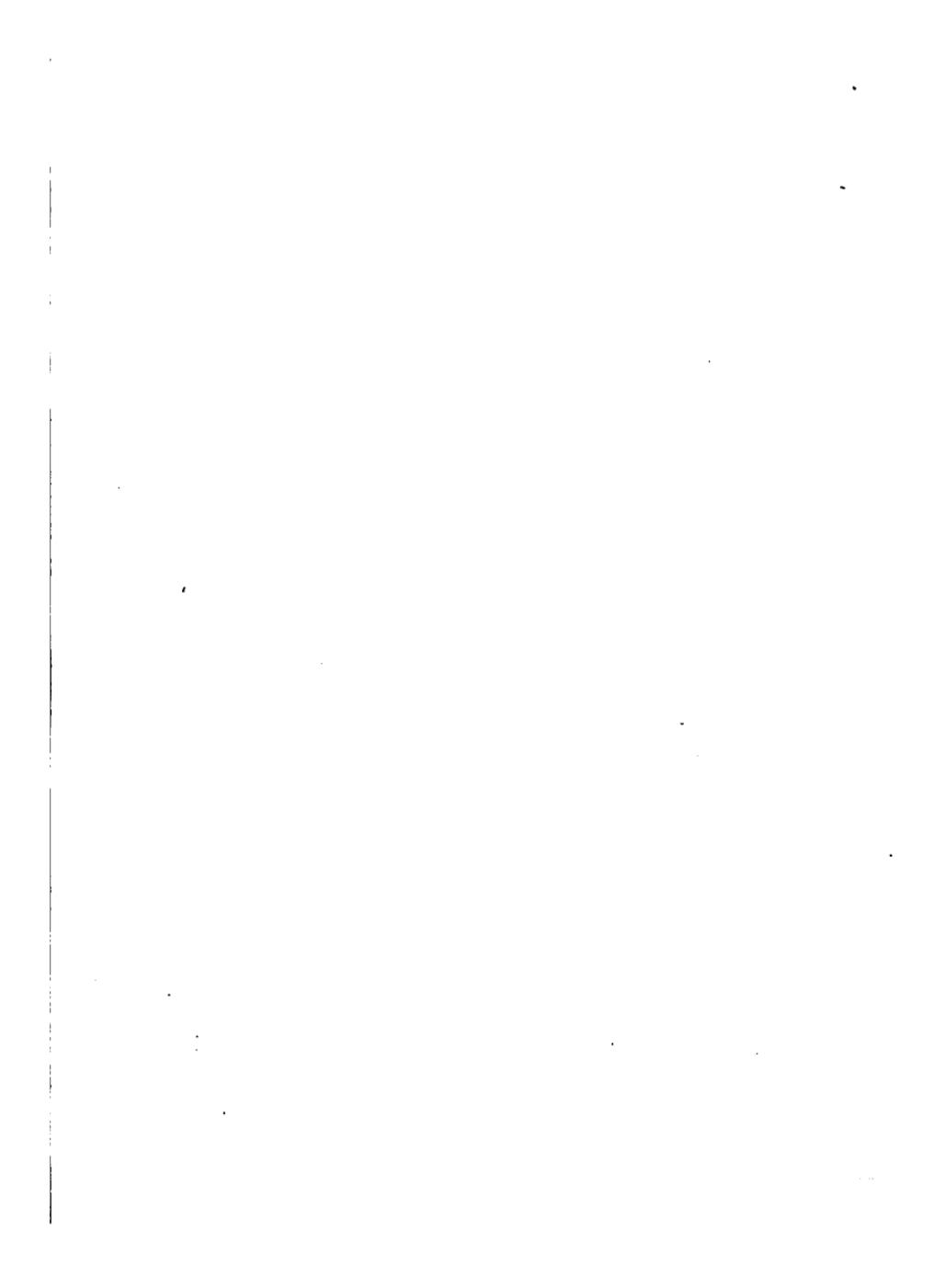
**FILL THE SALT-CELLARS
FILL THE SUGAR BOWL
FILL THE POWDERED
SUGAR BOWL
MIX THE MUSTARD
PREPARE HORSERADISH
MAKE BUTTER BALLS
SALT THE ALMONDS
CRACK NUTS
ETC., ETC.**

Have any, or all of the above things
ready when they are to be re-
quired at the next meal.

DINING-ROOM HINTS.

" One by one thy duties meet thee,
 Let thy whole strength go out to each,
Let no future dreams elate thee,
 Learn thou, first, what these can teach.
Every hour that fleets so slowly,
 Has its task to do or bear ;
Luminous the crown and holy,
 If we set each gem with care."





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